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N. E. FARMER.

WOOL WASHING.

As the time of shearing sheep is at hand, and as wool will be more in demand this season than it has been for several years, it behooves the wool-grower to see that it is in the best possible condition for the market. This is his duty at all times, if he designs his clip for market; but if he is to work it up at home, it is not so necessary to be so particular with it, as if he were to send it abroad, because those who operate upon it, in the domestic line, can cleanse it thoroughly in their own way and manner. As they do not purchase it by the pound, they run no risk of being cheated by the extra *quantum* of dirt which may adhere to it. On the contrary, there are two reasons why he who designs to sell the whole to the manufacturer, should be careful to have his fleeces thoroughly cleansed. First, because it is the indispensable duty of every man *to be honest;* and second, because the reputation of the wool-growing district to which he belongs depends upon the good condition of the wool which is sent out from it.

The reputation of the wool of Maine has suffered by the inattention of too many of our wool-growers to cleansing their wool. The manufacturer soon learns the quality of the wool, and governs himself accordingly. He makes all due allowance in the price on account of the waste, and while the seller may suppose that he is making great gain by selling the dirt in his wool, at a large price per pound, the fact is that he does not, in reality, get so much for his fleece as he would, had it been sufficiently washed.

The washing of sheep, as at present practiced, is a laborious and uncomfortable job. The operator generally stands in the water, and washes the sheep by immersing it in the water with himself; but those of the flock which come last, are exceedingly apt to be slighted, for the person becomes weary and cold, and hurries over them without doing his whole duty. In many cases, the sheep are turned out, after being washed, into pastures where they can have access to sandy spots, and they will be sure to lie down on them, and thus the wool becomes filled again with dirt, and is almost as foul as it was before the washing. A clean grass plat should be devoted to the sheep as soon as they come from the stream, where they cannot get much dust or other dirt upon or into their fleeces.

We have seen a mode of washing sheep in small streams, which we preferred to the common mode. It is as follows: build a box sufficiently large to hold a sheep, which may be placed like a flume in the stream, where the water will run into it and fill. A gate may be made near the bottom of the end which points down stream, out of which the water may be let when it becomes foul. The operator stands outside and does not get much wet. The sheep is put into the flume and washed, and the water can be let out and replenished at will. This is an excellent plan. The first one of the kind that we ever saw was got up by B. Nason, Esq., when he carried on the farm that he formerly owned in this town, by which he washed the large flock of sheep that he kept. In situations where deep water cannot be had readily, or even where it can, it has been found to be an excellent mode. We hope our farmers will pay attention to the subject of wool washing, and see that every fleece is made perfectly clean and packed in first rate order.—*Maine Farmer.*

PRESERVING BUTTER.

Butter, as we all know, is an article of almost universal use in the United States, and yet it is an article which is oftentimes very poorly made and worse preserved. It is not our object now to give rules for making good butter, for almost every one who makes it knows much better than they practice in regard to it. Every one, however, does not know how to preserve it, and we therefore have been in the habit of publishing every thing that we could find upon the subject. We extract the following from a letter which was communicated to Hon. H. L. Ellsworth, of the Patent Office, by Mr. G. Fox, of Hartford, Conn.:

"There are many things required to insure good butter. The butter itself must be well made; that is, worked enough and not too much, and salted with rock salt. This being well done, and the butter milk all expelled, the butter may be packed in good white oak casks well seasoned, well filled. In cool climates larger casks can be used. In hot climates it is best to have small casks—say from 25 to 30 pounds—so that too much need not be exposed while using. Then put these small casks into a hogshead, and fill up the same with strong pickle that will bear up an egg, and the butter may be shipped to the West Indies or Europe and kept perfectly sweet. I have never found saltpetre or sugar of any benefit. Butter of my packing has opened as good in the W. Indies as it was in Connecticut. I will remark that to keep butter in ice houses, when it remains frozen, will answer, if the butter is to be continued of the same temperature; but if it is exposed to warm weather after being taken from the ice house, it will not keep as long as if it had not been exposed to so cold a temperature."—*Ibid.*

NOVEL METHOD OF WORKING BUTTER.

A correspondent of the American Agriculturist, writing from Montpelier, Vermont, says: "A very ingenius mode of extracting whey from butter, was recently related to me by a gentleman who had resided many years in the grazing districts of France; and he informs me that a similar apparatus is in successful operation, near by here, in this State, although I have not yet seen it. He described it in a manner that could not fail to be understood by any farmer in the Union.

The machine he represented as being made of wood, in form not much unlike a grindstone, closely fitted into a trough, leaving a space between the stone and bottom of the trough not exceeding a sixteenth of an inch in thickness. The trough is first filled with clean water saturated with salt, one end of which is crowded full of newly churned butter. Then the stone is put in motion by means of a crank or otherwise, and the butter is drawn beneath it and comes out at the other end of the trough in thin sheets, not more than one sixteenth of an inch in thickness, almost entirely freed from the whey, and for common use requires no further salting. The brine thus prepared has another very important office to perform. It imbibes, by chemical affinity, all the whey with which it comes in contact, and leaves the butter by itself.

Although this apparatus is extremely rude and simple, it is obvious to an ingenious mechanic, how easily such a machine could be improved upon, and answer a twofold purpose."

TO PREVENT WOOD DECAYING.

Take twelve ounces of rosin and eight ounces of roll brimstone, each coarsely powdered, and three gallons of train oil. Heat them slowly, gradually adding four ounces of bees wax, cut in small bits. Frequently stir the liquor, which as soon as the solid ingredients are dissolved, will be fit for use. What remains unused will become solid on cooling, and may be remelted on subsequent occasions. When it is fit for use, add as much Spanish brown, or red or yellow ocher, or any color you want, first ground fine in some of the oil, as will give the shade you want; then lay it on with a brush as hot and thin as you can; some days after the first coat is dried give it a second. It will preserve plank for ages, and keep the weather from driving through brick work.—Common white paint may be used on top of it, if required, for the sake of appearance. Two coats should always be given and in compound machinery, the separate parts should be so varnished before they are put together, after which it will be prudent to give a third coating to the joints or to any other part which is peculiarly exposed to the action of moisture, such as water-shoots, flood-gates, the beds of carts, the tops of posts, and all the timber which is near or within the ground. Each coat should be dry before the parts are joined or the last coat applied. The composition should be applied when the wood is perfectly dry. It is necessary to mention that compositions made of hot oil, should, for the sake of security, be heated in metalic vessels, in the open air, for when the oil is brought to the boiling point, or 600 of Fahrenheit, the vapor catches fire, and though a lower degree of temperature should be used in this process, it is not always possible to regulate the heat, or to prevent the overflowing of the materials; in either of which cases, were the melting performed in a house fatal accidents might happen.—*Archives of Useful Knowledge.*

C. N. Bement Esq., we see it stated, has in press a work on Poultry—a subject in which he has had much experience.

Let those who wish to be very singular, resolve to be very virtuous: then they 'll be singular indeed

THE CURL IN POTATOES.

The curl in Potatoes is the effect of an enfeebled vegetation, arising from over-ripening of the tubers to be used as seed; and to the same cause is to be attributed the fact of tubers not vegetating at all when planted. Whenever Potatoes are to be used as seed, they require a mode of treatment very different from those destined to be used as food. The mode which I prefer to all others for seed Potatoes, is this: As soon as the tubers have acquired their full size, and the vegetable tissue in the roots has become perfect, the skins beginning to set,—that is, when the cuticle can still be removed by the pressure of the finger and thumb, so that it peels off, —at this stage of their growth they ought to be immediately taken up, and spread on the surface of the ground, fully exposed to the influence of the atmosphere; by which means, in a short time the tubers will be tanned green. This early digging prevents the cellular tissue of the tubers from becoming gorged with solid matter, by cutting off the power of absorption from the roots; whilst, by the subsequent exposure of the tubers to the atmosphere, the juices combine with a larger proportion of oxygen, which, in the light, enters into combination with the coloring matter of these roots, not only changing their color from white to green, but also giving to them an increased vitality, as is seen in germination when oxygen enters into combination with the juices, and carbonic acid is parted with; by which means the starch in the tubers, instead of becoming fixed, is retained in the transition state; so that when those conditions calculated to excite vegetation are present, the organizable matter in the tuber immediately excites the buds or eyes to vigorous growth.

Similar results, to a certain extent, may be obtained by very late planting; so that when the process of vegetation is stopped by the autumnal frosts, the maturation of the secretions of the plant may be somewhat in the transition state; that is, they may not have acquired the solidity I have alluded to. There are, I have observed, some soils calculated to produce the same effects. Peaty soils, and reclaimed bog, and morasses, are found to produce an imperfect vegetation, as is observable in the cereal or grain plants, which, when grown on these soils, are greatly deficient in that which constitutes its value as food, namely, starch. In like manner, the potato, when grown upon these soils, is always found soft and spungy, and little fitted for table; while they are found eminently fitted for planting, and that for the reasons already stated.

The manner of keeping the tubers over the winter, must have due attention. It is of the utmost importance that the chance of becoming in the least degree heated, be avoided; and this is easily accomplished by storing them in pits never more than three feet wide, and ten inches to one foot deep. They will have little chance of acquiring heat in a pit of these dimensions, but the narrower the better, and not too thickly covered with earth; the less of this the better, if sufficient to prevent frost from reaching them. When taken out to be used for planting, and cut, the sets should never be allowed to lie in a heap, as is frequently done, but ought to be spread thinly in an airy place for a few days previous to planting, that the cut parts may be drid up a little, or healed, as it is termed.

Much has of late been said concerning raising new varieties from seed, and it is from this source that all our esteemed varieties are obtained; but when once obtained, unless they are preserved in vigor by the means I have above pointed out, they will in a few years become so enfeebled, that they will appear in the same condition as the finer varieties now in cultivation, all of which may be effectually restored by proper treatment.—*Mr Deans, in the Kelso (Eng.) Chronicle.*

From the Magazine of Horticulture.

PRUNING FRUIT TREES.

Hints on the System of Pruning Fruit Trees, as Practiced in the London Horticultural Society's Garden.

As the raising and cultivation of fruit trees forms one of the principal objects of pursuit by a great mass of people in this enlightened country, I should be pleased to offer a few hints (if you should think them worth publishing,) on a proper system of pruning, and a few first principles in connection with it, which may prove useful to some of your readers who are not thoroughly acquainted with that important operation,—important, because on the performance of it, in a great measure, depends the health, vigor, and production of fruit. To have a true knowledge of it, it is necessary that the operator should be in some measure, acquainted with the laws that govern vegetation and know the functions the different parts have to perform; for, unless he does, how can he be sure of the consequences that are to follow; and it is no ways improbable that that which was intended for a service, may turn out an evil; hence it is obviously necessary that the operator should be acquainted with vegetable physiology in order to ensure success; quite as necessary as it is for the surgeon to know the functions of the human system, in order to perform a successful amputation.

I shall now endeavor, and at the same time hope to satisfy your readers, by pointing out the principle thing that is necessary to be known, namely, *the functions of the leaves.* It is essential also to know that every part of a plant, from the minutest fibre to the ponderous stem, has its own useful office to perform; but as the development of all those parts entirely depends on the leaves, it is on that account I consider them the principal organs of the vegetable fabric.

The roots absorb moisture (containing the food of plants,) by their extremities, and it is transmitted from them through the stem by means of channels, formed by nature for that purpose, to the leaves, where it undergoes a chemical process. The fluid on entering, contains many different substances, owing to the particles of matter it meets with in its progress through the vessels of the alburnum: this fluid does not become the proper food until it is duly exposed to the sun's rays, which act on the cuticle of the leaves, when what fluid that is superfluous passes off by evaporation, and that which is left becomes elaborated and prepared as the proper food, passing into the system, and depositing a new layer of wood to the outside of exogenous, and to the inside of endogenous structures, passing on to the roots, always leaving something after it that adds to the diameter of each part it passes through, and finally elongates the tips of the roots or forms new ones. The matter that does all this is prepared by the leaves, by which alone the great importance of them is clearly shown. It is an admitted fact that the greater the quantity of leaves over a given part, the more that part increases in diameter. The secretions for fruit are likewise prepared by the leaves, and deposited in the tissue for the ensuing year's fruit; hence the more leaves the more secretions for fruit will be formed; but this does not hold good in all cases; for instance, strong rank leaves that hold or receive no proper juices and leaves not fully exposed to the sun's rays, are of no use for the formation of secretions; therefore, if the leaves are not properly exposed to the sun's rays, digestion is prevented and they become worse than useless. It is highly essential that the juices are prevented from being lost in the formation of useless wood.

The system I am going to describe, which is practiced in the London Horticultural Society's garden, and first put into practice in England by Mr R. Thompson, the acknowledged leading pomologist of Europe, principally depends on summer management. It is as follows:

Allow the young shoots to grow until the leaves become too crowded; then cut off their growing points only: by this means you will stop their elongation and confine the juices to the already formed leaves, where they will become fully elaborated for the ensuing year's fruit, which would not occur so readily, if left to the formation of useless wood; for, be it remembered, it requires the secretions properly prepared, by the action of the sun's rays, in order to produce fruit: this check will cause the shoots to throw out lateral branches, which must be stopped in the same manner, for the confinement of the juices, as already described.

This system of summer pruning will be found to be of the first importance in the production of fruit, and it requires but little trouble when properly attended to. Winter pruning is only a secondary object compared to this system, and I hope it will be clearly seen, when the principles here laid down are properly investigated. All that is necessary in winter pruning is, to remove all useless and superfluous wood. For peaches, nectarines and apricots, plenty of young wood is required, and the operator should be guided by the health and vigor of his trees, the soil and situation in which they grow; all these circumstances must be taken into consideration, to perform the operation aright. The system I have described will be found to answer the summer pruning of vines and all fruit bearing trees.

R. CARMICHAEL.

Nonantum Hill, Newton, April, 1844.

[For the above interesting communication, we are indebted to Mr Carmichael, recently from the London Horticultural Society's garden, and now gardener with Mr Kenrick, nurseryman, Newton. It is well worth attentive perusal; and we hope often to have the pleasure of inserting communications from Mr Carmichael.—*Ed.*]

To make Fresh Water like Sea Water for drenching Asparagus Beds.—To every 100 lbs. weight of water add 2 1-2 lbs. of common salt, and it will be about as strong as sea water; but as sea water contains the muriate and sulphate of magnesia in notable quantity, they too are required to complete the resemblance; say 1-4 lb. of each to the same quantity of water. Drench the asparagus beds two or three times when the summer growth is about to be made, and is a little advanced.—*London Gard. Chron.*

☞ *Hope* on, and *work* on. Be grateful to God.

For the N. E. Farmer.

"RAISING CALVES ON SKIMMED MILK."

Mr Breck—In the New England Farmer of the 17th of April last, we have another long article from the pen of "Anti-Skimmilker," which would have been noticed before this, had not more important matters occupied my time.

"Anti-Skimmilker" tacitly, if not positively, acknowledges that he has no knowledge of the subject, except from the clear convictions of his reason and the experience of others. Practical knowledge on this subject, I consider important, and experience the best teacher; although I may not be able to state facts so elegantly or learnedly as the writer, who appears to be quite a scholar, which I have the misfortune not to be.

A long article is quoted from Jaques: very good authority, to be sure; but it is doubted whether his method is the most profitable for a farmer, or for all farmers. It is a fair inference that, in the opinion of the writer, Col. Jaques has made some *new discovery* in the raising of calves. It is nothing new: many farmers about the country raised calves by letting them suck a cow until six months old, before Col. Jaques ever raised a calf in his *improved* method. I would not by this be understood to speak disrespectfully of Col. Jaques, or his exertions for the improvement of farm stock. I know him well, and esteem him a most excellent judge of neat cattle—in short, of all farm stock.

Col. Jaques has informed "Anti-Skimmilker" of the weight of some of his calves at certain ages, and of the sums he received for them. But does this prove that it would be profitable for *all* farmers to raise all their stock by his method? In my humble opinion, it would impoverish any common farmer, who had not other means than what he could obtain from his farm,—except he had a peculiar faculty of recommending his cattle so as to obtain very high prices, and more than ordinary farmers could obtain for such as were equally good. But is *all* the stock on Col. J.'s "Stock Farm," equal to those fine calves which the Col. sold for such enormous prices? Some good judges say they are not.

"Anti-Skimmilker" thinks I have not tried both methods: I would now inform him that I *have tried* both methods thoroughly, and raised calves by letting them suck till six months old, before Col. Jaques raised calves by his *improved* method—that is, if he is not an older man than I think him to be.

For many years I have practiced the skim-milk method, and in that way have had a stock of cattle that I would risk to compare with any other—Col. Jaques' always excepted.

"Anti-Skimmilker" may say that I am boasting. Be it so, so long as the truth is told. He may also say that this *Skim-milker* is no judge of cattle. If so, I would refer him to other individuals; although I profess to know something about cattle.

It is not at all surprising, that when we see calves raised on skim-milk till ten weeks old, and then turned into a poor pasture, and kept on poor meadow hay in winter, that any one should be disgusted at the sight of such calves, and condemn the practice. Mine are not served so, they are kept so as to be always in an improving state, so as to be fit for the butcher, and frequently the butcher is desirous to purchase them.

A writer in your paper of the 8th instant, over the signature of "Economy," has, in my opinion, a correct view of raising calves on skim-milk. It is true, as he says, there is less trouble in "breaking" cows or oxen, raised by this method, because they are more docile.

And now, sir, I have done with "Anti-Skimmilker," having more important concerns to attend to. SKIM-MILKER.

May 30, 1844.

☞We are much obliged to our esteemed friend for the above communication. With it, we trust, the bloodless battle between "Skim-milker" and "Anti-Skimmilker" will cease. We suppose both parties have other business to attend to for the present. We are glad to get the opinions of all, however diverse, upon all subjects relative to rural affairs, especially from practical men. The practices of farmers situated in different parts of the country, must of necessity vary: the course pursued in one section or location, would not be advisable in another. Some sell their butter and cheese to the best advantage—others their milk; and for other farmers, the raising of stock will be most important. In whatever way our friend "Skim-milker" raised his cattle, we must say he has been eminently successful, for we have had the pleasure of looking at them repeatedly, and it would be doing him injustice not to say that they are as likely looking, handsome animals as are generally seen.—Ed.

RIPE BREAD.

Mr. Editor:—Mrs. Dorothy Dumpling is right in commending *bread several days old.* Both science and experience prove it to be far wholesomer, as it unquestionably is the most ecomical, than bread just baked. Yes, economical, in saving not only flour, but doctor's fees and time lost by sickness.

Ripe bread, besides parting with the poisonous carbon, and imbibing nutritious oxygen in the clean cupboard, (as pointed out by Mrs. Dumpling,) promotes health for another reason. It is eaten more slowly, because it cannot be swallowed without perfect chewing. In this process it becomes thoroughly mixed with saliva (spittle.) Moreover, each mouthful goes to the stomach so deliberately that the *gastric juice* has time to mingle perfectly with it before another mouthful goes down to interfere with the combination: and the mingling of this juice with the food, is the chief essential to digestion. The gastric juice is a liquor, powerfully solvent, issuing in small drops from the inner coating of the stomach, whenever food enters it, the food goes down so fast, or badly chewed, the juice, which exudes in very small quantities, and at intervals of forty or fifty seconds, cannot mix with it, at least for a long time; so that it lies too long undigested in the stomach, and lays the foundation of disorder in that organ. Now it is ascertained that the time which the gastric juice requires to mingle with a mouthful of food, is percisely that which is required to chew it well.—And *ripe* bread, both by the small mouthfuls, and the thorough chewing it enforces, most happily meets with that requirement of the stomach. Chewing the food is important, not only in making it finer, and so causing it to mix more readily with the gastric juice, but in blending with saliva, which is nature's preparation for digestion.

These considerations, fortified by universal experience in Great Britain and our own eastern States, make the superior wholsomeness of bread *some days old*, perfectly manifest.

It is a pity that physicians do not bend their attention to this and other points of Hygeine; to the prevention of disease, by proper diet, clothing, exercise, &c., rather than merely to its cure—But if *they* will not, then the farmers (who may almost be called the community,) should themselves take heed to these things as a part of domestic economy. Surely, the worst prodigality is that of health. Respectfully, yours, Medicus.
—*Southern Planter.*

Measuring Corn.—Hunt's Merchants' Magazine, gives the following rule for measuring corn in cribs, wagons, boats, &c.

"Multiply the length by the width, then by the depth. The product multiply by 4, which will give the contents in bushels shelled. To get the bushels in the ear multiply by 8. In either case cut off the right hand figure, which is the fraction.

	EXAMPLE.	
Length,	20 ft.	20 ft.
Width,	10 ft.	10 ft.
	200	200
Depth,	7 ft.	7 ft.
	1400	1400
	4	8
	560,0	1120,0
	Bushels shelled.	Bushels in ears.

AMERICAN APPLES.

The Northern and Eastern papers are frequently urging farmers to plant orchards, and among other inducements are holding out the demand for apples and consequent exportation to Europe. The apples from the U. S. are far superior to those of England, and are retailed in London at 6d a piece. They are considered by the medical faculty as very healthy, and are recommended by them to convalescents. Dr. Dick of Edinburgh in his late popular and valuable treatise entitled "Derangements primary and reflex of the organs of Digestion," a work which ought to be in the hands of every dyspeptic, says in page 211, (where he is strongly recommending herbaceous aliment,) "*A ripe American Apple*; well masticated, has been employed by me as an auxiliary and occasionally as a principal, in the treatment of the irritative and hyperœmic forms of gastric derangements." "*A ripe American apple*, or two or three dozen of grapes, or two or three oranges, or part of a pomegranate, taken at these times, act as valuable reducents of the *chalews, douleur, rougeur, temeur* of the gastric mucous membrane." These four conditions are, as Broussaes justly remarks, the essential ones of all inflammation. J. Boyle.
—*Amer. Far.*

Caution.—The Boston Daily Advertiser says that within three weeks, three boys have died soon after eating fruit sold in the market under the name of *checkerberries.* On a post mortem examination it was ascertained that poison was the cause of the fatal sickness, by eating *dogberries*, which were mixed with the checkerberries. These berries resemble each other in size and color, being of a bright red—but while the checkerberry is a harmless and agreeable fruit, the dogberry is tasteless and poisonous.

From the Boston Cultivator.

IMPROVEMENTS—MANURES.

Messrs. Editors—Your intelligent correspondent "S. M. Stanley," has been pleased to give through your columns, some of the results of his experience to the world, as respects the improvements which may be made by *small* farmers, (using the word in its popular sense) upon *small* farms. Now I consider this to be a very important subject. The question seems to be this. Can a man with a small family, and possessing only a good reputation and a small farm, of principally poor, worn out land, and but indifferently stocked, obtain a comfortable living from such a farm, and still increase the value and productiveness of the land?

To answer to this question concerns, if I mistake not, the *majority* of our farmers. So far as my knowledge extends, by far the greatest number of farmers, consist of those living upon small farms, and depending *wholly* upon their farms for a support. And a great number of these, not to say the most, only obtain a living by a course of cultivation which continually impoverishes the land. And the result is, that while the land is decreasing in value and productions, others by a more successful course of cultivation, can raise produce cheaper, and they who live on poor farms are obliged either to mortgage their farms, or to sell out and remove to more fertile regions.

Now, if any means can be devised by which these small farmers, like myself, can obtain a support and still increase the fertility of the soil, an important object will be obtained. That this can be obtained, is becoming more and more evident daily.

The results of Mr Stanley's experience are directly to the point, and so far as my experience goes, it confirms the same. People may sneer at "book farming," and tell about these "new fangled notions," but I firmly believe that when the dross and impurities are thoroughly sifted from them, they form the only true basis on which Agriculture can securely rest.

But I sat down to write something about my way of making and applying manure, not with the intention of intimating that my way is the best, but because I believe it to be for the mutual benefit of all, for each to communicate his method for the consideration of others.

From October to June of the last year, our stock consisted of four head of cattle, one horse and two pigs. During that time (eight months) we made 33 cords of manure. And now I suppose the question will be asked, *how* we made it. In the fall of 1842, we made a compost heap of about 40 loads. The loads I speak of, were horse-cart loads of 24 cubic feet each. We used in making this heap, one cask of lime and about twelve bushels of ashes. Besides these, were put in hay, weeds, bushes, urine, chip-dirt, soil from under an old wall—in fact, everything capable of being converted into manure. This, as we shall afterward see, was mixed up with the other manure. We also carted mud into the barn-yard and cellar in the fall, which absorbed all liquid manure which might be formed. From time to time, late in the fall and early in the winter, we carted in small quantities of soil and mud into the cellar. In the winter, the horse and cow manure was thrown together and suffered to remain until fermentation commenced, which was generally in a few days, and then was spread upon the other manure and fresh portions of horse and cow dung thrown together again. In this way, the hay in the manure was partly decomposed, so that when brought to the air in the spring, it rotted very quick.

The barn cellar is used as a pig pen, and we find the snout of his hogship quite an efficient instrument in working over the manure. In the spring, the manure was carted out into the barn-yard upon the mud carried in in the fall, which might be a foot thick. It was put in alternate layers with the compost heap and contents of the privy and sink-drain, to the depth of two or three feet. In about ten days we pitched over this heap, beginning at one edge and cutting it down to the soil, and of course throwing up the mud which lay at the bottom, and in a few days carted it into the field. This is the process we used in making the manure, and I might also add that we made in the course of the summer, with two cows and one horse, put up only nights, 2 5-8 cords, making 35 5-8 cords manure in one year.

As respects the application of manure, we have for the last few years plowed it in to the depth of from 7 to 9 inches, and have invariably been satisfied, to say the least, with the results. When, however, the soil has been very wet, we have spread it upon the top, but in no case have we put it into the hill.

But last year, owing to circumstances beyond our control, we were obliged to spread it upon the surface. We plowed up two acres of dry gravelly soil, to the depth of 8 or 9 inches, and carted on about one hundred and twenty loads of manure, and spread and harrowed it in.

The land was for the most part completely worn out, and part of it had not been mowed over for several years. We planted about three-fourths of an acre to corn, and harvested at the rate of forty bushels to the acre, which is considerably above the average yield of corn in this region. The potatoes did not do so well, yielding but about 120 bushels to the acre.

The great principles which we have laid down, are, to cultivate the soil in such a manner as that the fertility shall annually increase, and to cultivate no more land than we can manure *well*. Accordingly we determine the extent of land to be plowed, by the quantity of manure which we have, and spread the manure upon the sod and turn it in and plant and harvest without disturbing the sod. The next spring we plow and harrow and seed down generally with oats to be mowed green, and plow up another piece of sward. In this way, each field is plowed and manured every few years.

Respectfully, yours, H. F.

Attleboro', April 9th, 1844.

If some ascribe the fertility of the soil to the presence of the alkalies in great abundance, others to that of the phosphates, others to that of lime, others to that of alumina, and others, finally, to that of vegetable matter in a soluble state—all these extreme opinions are reconciled, and their partial truth recognized, in this general principle—that a soil, to be fertile, must contain *all* the substances which the plant we desire to grow can only obtain from the soil, and in such state as readily to supply all its wants, while at the same time it must contain nothing hurtful to vegetable life.—*Johnston.*

Corn given to fowls should be crushed and soaked in water; this helps digestion.

ENGLISH CAPITAL.

"Another marked distinction, already alluded to, between the condition of the proprietors of the soil here and with us in America, is in the amount of capital existing here. It is absolutely enormous. Let me mention some facts which have been stated to me on credible authority; and let me premise that a pound sterling is about equal to five dollars United States currency. Under a law of the present government here, levying a tax upon every man's income, when it exceeds £150 a year, persons liable to taxation are required to make a just return of their income, under a heavy penalty. A confectioner in London, returned, as his annual income, the sum of thirty thousand pounds sterling, or one hundred and fifty thousand dollars, or six times as much as the salary of the President of the United States; which showed, at least, how skilful he was in compounding some of the sweets of life. A nobleman, it is said, has contracted with a master builder to erect for him, in London, four thousand—not forty, not four hundred, but four thousand houses, of a good size for occupation. In some of the best parts of London, acres of land, vast squares, are occupied with large and elegant dwelling houses, paying heavy rents, in long rows, blocks, and crescents, and all belonging to some single individual. One nobleman, whose magnificent estate was left to him by his father, encumbered with a debt or some hundred thousand pounds, has, by *limiting*, as it is termed here, his own annual expenditure to thirty thousand pounds, well nigh extinguished this debt, and, in all human probability, will soon have his patrimonial estate free of encumbrance. The incomes of some men in this country, amount to twenty, twentyfive, fifty, one hundred thousand, two hundred thousand, even three hundred thousand pounds annually.

It is very difficult for New England men even to conceive of such wealth. A farmer in Lincolnshire told me that the crop of wheat grown upon his farm one year, was eighteen thousand bushels. The rent annually paid by one farmer in Northumberland, exceeded seven thousand pounds, or thirtyfive thousand dollars. These facts, which have been stated to me by gentlemen in whose veracity I have entire confidence, and who certainly are incapable of attempting any 'tricks upon travellers,' show the enormous masses of wealth which are here accumulated. A gentleman of distinguished standing in the community, has recently added to his property, by the purchase of lands to the amount of two hundred thousand pounds sterling, that is, a million of dollars; and his estate, now in cultivation, and under his own personal inspection, and, with the exception of about four hundred acres lying in one body, amounts to six thousand acres. Another gentleman of high rank, who, to an extraordinary brilliancy of talent and an accomplished education unites the most active spirit of agricultural improvement, has, though not all in his immediate occupation, yet all under his immediate supervision, a tract of more than twelve thousand acres in a course of systematic cultivation or gradual improvement."

Hedges and Enclosures.

"The green fences in England, by which the farms are surrounded and divided, are often a beautiful feature in the landscape. I shall hereafter describe their cultivation and management. Where they are complete, and neatly trimmed and formed, with here and there a single plant left to rise above

the rest, which many deem more beautiful to the eye than a level, and when seen whitened with their blossoms in the spring, or blushing deeply with their fruit in autumn, they are exceedingly pleasing to the eye. In general they are formed of the white thorn, and sometimes of the holly, and not unfrequently of these two plants intermingled. But I must confess myself somewhat disappointed in the condition of the hedges throughout England. Of course there are many exceptions, and perhaps the cases to which I refer, should be considered as exceptions to the general fact; but in frequent instances, the hedges are greatly neglected. There are many vacancies in them; they are not well trimmed; they are intermingled with various weeds and rubbish; and, instead of being confined to a width of four or six feet, they are often seen with their pernicious accompaniments occupying more than a rod in width. I inquired why this was permitted; and why, when the rest of the face was so clear and bright, such dirt spots were allowed to remain; the answer was, "that they were left for the protection of the game, and that they made excellent covers for partridges and foxes." When so much care and expense are incurred in the protection of this kind of game, it is to be hoped that it may suggest always the higher duty of taking care of the *human* game, the hungry and ragged children, who, in some parts of England are as numerous, and growing up as wild, and many of them as little taught, as the rabbits in a warren.

The enclosures in England are of various extent, from ten to twenty, and fifty acres. There are some farms with scarcely a subdivision, and in these cases the stock are soiled. In parts of England, however, they resemble the divisions of New England farms, and are of various sizes, but generally small and of all shapes, and often not exceeding four or five acres. It is reported of a farmer in Devonshire, that he lately cultivated one hundred acres of wheat in fifty different fields. There must have been here a great waste of land and labor. One of the most competent judges of agricultural improvement in England says, however, that 'his tenants never wish to have more than one plowed field on a farm.' The loss in land by too many fences, the loss of time in cultivating in small fields instead of large, on account of the necessity of more frequent turnings, and plowing the head-lands by themselves, and the actual cost of making and of maintaining the fences, not to add that these fences are a shelter for weeds, and a harbor for vermin, are serious considerations."—*Colman's European Agriculture.*

Love of Flowers.—A love of flowers is one of the earliest of our tastes, and certainly one of the most innocent. The cultivation of flowers, while it forms an elegant amusement, is a most healthy and invigorating pursuit. Unlike hunting, fishing, shooting, or similar rural amusements, it inflicts no suffering on any of the animal creation, and merely aids nature in her efforts to make the world beautiful to the eye, as the fruits are pleasant to the taste. The flower garden, while it agreeably occupies the time, does not impose a heavy tax upon the pocket, and there are very few flowers but what may be cultivated to as great perfection in the garden of the peasant as of the peer. It is a taste, too, which is well adapted to the female character, and affords much rational amusement to the recluse.—*Manual of Gardening.*

BUTTER-MAKING.

[We take the subjoined from Mr Ellsworth's valuable report:]

The Goshen butter, in the State of New York, is celebrated all over the country, and the following account is given of one of the most celebrated dairies there:—"The cows are regularly salted and kept in good pasture during the summer. In the winter, each cow is kept in a stall, with a separate door to it, in a building two sides of a square round a large yard; the upper story of the building is appropriated for fodder and hay. The cows are brought up to the yard, night and morning, and regularly milked. The milk is set away on a cellar bottom; here it stands till loppered and soured, as it is said to make more butter in this state than any other, and of a better quality. In this state it is poured, cream and all, into churns which hold a barrel each. If the weather be cool, and the milk not sufficiently warm to come readily, a can is filled with hot water, and this is placed in the milk in the churn, and stirred about till it reaches a temperature of 55 to 60 degrees." Water power is preferred for churning to any other, as it is more regular. "After being churned, the butter is thoroughly washed with cold water; if this be not done, it is difficult to get the buttermilk clean out of it. As soon as cool and solid, the butter is taken on a marble or smooth stone table, properly salted with clean fine salt, and worked over thoroughly with a wooden ladle—the hand never being allowed to touch the butter, as, from its heat, it softens it." After being thoroughly worked, the butter is packed in firkins of seasoned white oak. The firkin, previous to packing, is well washed with cold water, and then rubbed all round with salt, to prevent the butter from adhering to its sides. It is put down in layers as churned, 3 or 4 inches deep. When the firkin is filled, a linen cloth is placed over the top of the butter; on this, half an inch of salt; to which is added a little water, to form a brine.

The cellar is considered very important; it should be seven feet deep; 18 inches of which, at the top, should be allowed for ventilation; the windows to be covered with very fine wire gauze, to let in the air and keep out the insects; the walls to be of stone and pointed; the floor of slabs.

The best temperature at which butter may be procured from cream, as appears by the experiments of Dr. Barclay and Mr Allen, is in commencing churning from fifty to fiftyfive degrees, and at no time ought it to exceed sixtyfive degrees; while, if it falls below fifty degrees, it will be more difficult and laborious to obtain the butter. It was found by Mr Ballantyne that the greatest quantity of butter is obtained at sixty, and the best quality at fiftyfive degrees in the churn, just before it came.

In the making of the best butter, rich pastures are considered very desirable. A sufficient diversity of grasses mixed together, is useful; but there are some weeds which do great injury to the milk. The species of ranunculus known by the name of the *buttercup*, is said to have effected great injury to the butter in parts of England. An epidemic has also prevailed among cattle in England, which has been traced to the same cause. It is said to be now spreading through this country. The plant is described as being of an acrid, poisonous nature, and, by various experiments, it has been proved to be very fatal to animals; cattle will generally avoid it, but they sometimes do not. Those which are confined to limited pastures, are more exposed to it; while those which have a wider range, and can make their choice of plants, suffer less. Greater care should be taken to eradicate it from the fields; and by the use of lime among the materials of compost, and frequent turning over the seeds, which are sometimes thus carried forth into the fields with the manure, it should be destroyed. Plowing up the land also may be necessary; but at all events, the buttercup, if possible, should be rooted out.

Much depends on the proper beating or working of butter, by which it may be deprived of its buttermilk. Rubbing with the ladle is not sufficient. In an English publication of high authority, it is said that "the great point in making good butter, and that will keep, is the freeing it from buttermilk; and, if everything else is well done, and this point overlooked, good butter is impossible for any length of time. The mixture of milk in any degree with the butter, is sure to produce an unpleasant taste in the butter; and the entire freedom from this, constitutes the grand secret of making good butter. There are many who think washing butter with water incompatible with retaining the rich flavor; but if the water is cold and pure, it is scarcely possible anything should be washed away except the buttermilk, which destroys the flavor of all butter. Besides, the best butter in the world, and that which in all markets commands the best price, (viz: Dutch butter,) is invariably made in this way. Perfectly free from buttermilk, butter may be kept with almost as much ease as tallow.

Lime and Salt.—I tried this mixture on two acres of old grass land, having mixed them in the proportions recommended by Mr Cuthbert Johnson. A heap was made, and the lime and salt were laid in alternate beds, then mixed up together, and well covered over with soil and sods. After three months this was applied to the meadow in question; it was in a state resembling mortar, and was with difficulty spread; after it became dry, it was beat to pieces, and spread and bush-harrowed. In many parts of the field, the grass appeared as if it was scorched. It did not grow luxuriantly, and the crop was the worst I ever had—in some parts not worth cutting.—*Correspondent Gard. Chron.*

Analysis of Soils.—The following is a method of analysing soils for ordinary agricultural purposes:—Weigh a convenient quantity of the earth to be analysed, say 1000 grains, dried in the open air; dry the same before a fire on paper, so as not to scorch the paper; re-weigh, and the difference will be the organic matter. Pour a convenient quantity of muriatic acid on the remainder; stir, and when settled, pour it off, and add oxalate of ammonia: the precipitate will be the lime. Mix the remainder with water, and stir it well; when a little settled, pour off the turbid mixture, and the suspended contents are argillaceous, and the deposit siliceous.—*Correspondent Gard. Chron.*

Cucumber and Melon Bugs.—The ravages of the yellow striped bug that attacks cucumber and melon vines, may be effectually prevented by sifting charcoal dust over the plants. There is something in this very offensive to the bug.—*American Far.*

NEW ENGLAND FARMER,
AND HORTICULTURAL REGISTER.

Edited by Joseph Breck.

Boston, Wednesday, June 5, 1844.

GUANO.

We insert below an article on this precious manure, obligingly furnished us by our friend Mr Teschemacher, in answer to the inquiries of "A Constant Reader." Perhaps some of our readers may think that too much has already been said upon the subject,—that guano can never be used to advantage and profit in this country. If there be any of this description, we would say, do not condemn it before it has been fairly tried, or before it can be brought in such quantities as to bring down the price to its fair value. Thus far, it has been brought to us in sparing quantities, and horticulturists have been so eager for it, that the importers have obtained their own price. Mr Teschemacher was one of the first in this country to experiment with guano, and so satisfied is he of its value, that he has exerted himself to the utmost to induce ship owners to turn their attention to the importation of it. To Mr T.'s influence we are indebted for the small lots which were brought this spring, and which are now in the hands of some of our most practical and scientific agriculturists in the country, who will no doubt give us a true account of their experiments.

Mr Teschemacher is not the only gentleman in this neighborhood who has given guano a fair trial, or who appreciates its worth. In a conversation with one of our most eminent horticulturists a few days since, who has used it from the first of its importation in this country, he said it was beneficial to every plant to which he had applied it; that it was astonishing to see its powerful results; that it would bring about a revolution in horticulture. Many plants that have hardly been made to show flowers heretofore, are now, by guano, brought freely into bloom, and its effect in producing seed, where none was perfected before, shows conclusively that its fructifying influence is very great, and will be of immense value in maturing and perfecting the cereal grains, as well as the fruits and flowers more immediately in the horticultural department.

Its introduction into Scotland has depreciated the value of the street manure in the city of Edinburg to the amount of £1700 per annum, so that it has caused a serious deficiency in the revenue, and embarrassment in the department to which the sweepings of the city are appropriated. It will, no doubt, if freely introduced, and the duty of 20 per cent. to which it is now subjected, be repealed, bring down the high price of manure in our city and vicinity, which, as all engaged in agriculture know, is enormously high. What effect it may have in the interior, with slovenly husbandry, or with good husbandry, we cannot foretell. We may safely say, however, to the former class, they will not be much benefited either by this or any other manure. They must toil on, and continue to be satisfied with meagre crops, hard labor, and hard fare, and merely vegetate—while the more intelligent farmers are pursuing their interesting investigations in agricultural science, prying into the secret operations of nature, and bringing under their control the difficulties which beset their path; and though a full purse is not always their reward, their inquiries and researches mingle many pleasures with their toils, their minds are enriched, their occupation is honored, and they are preparing to give to agriculture that interest and importance among us, of which, as yet, we have but a faint conception.

In a recent number of the London Gardeners' Chronicle, we noticed a number of analyses of guano, by Professor Johnson, the results of which nearly correspond with the one given a short time since by Mr Teschemacher. We are happy to notice this, as it will be necessary that an analysis of a sample of every cargo should be made by some scientific gentleman, before its true value can be known.

By papers received by the last steamer, it would seem that the English farmers are "running mad" after guano manure. Vessels were daily arriving from the coast of Africa, laden almost entirely with guano, which is eagerly purchased at high prices.

To the Editor of the N. E. Farmer:

Sir:—Your correspondent, "A Constant Reader," has put questions respecting Guano, to which it is difficult to give perfectly satisfactory replies. The great difference in the ingredients found by the numerous analyses in Europe, indicate considerable variation in the quality of almost every parcel. The analyses of Professor Johnson, of Edinburg, some of which agree pretty closely with the one I sent you lately, still differ considerably—in one instance shewing as much as 33 per cent. of common sea salt, which usually only exists in quantities of about 3 to 5 per cent.: this parcel was, therefore, evidently taken from that part of a Guano island much exposed to the spray of the sea. A greater variation exists in the quantity of moisture, and this is an object of much importance, for, in analyzing 1000 parts, of these are 300 parts of moisture, or 30 per cent. It is clear, then, there are only 700 parts of Guano submitted to analysis; whereas, in parcels which contain only 10 per cent. of moisture, there are 900 parts of Guano submitted. This, of course, alters the amount of all the other products, and therefore the value of the Guano to the farmer.

From the Guano taken from the surface of the deposits, it is probable that a large proportion of the ammonia has evaporated: that would seem better, therefore, which has been taken below the surface.

Much judgment will be required in deciding on the exact value of the Guano which will be imported here, but it is so rich in its fertilizing powers, that I do not believe that any small difference will be of much consequence to the farmer. My continued researches confirm my previous opinion of the African being at least equal to the Peruvian.

The great difficulty they have had to contend with in England, is the adulteration; and the only remedy for this is to purchase from men whose character stands above all suspicion on the subject. I have been very anxious to persuade our ship owners to send vessels to Africa for this manure, that our farmers might not remain as many as twenty or thirty years behind the rest of the world, in that pursuit which is the occupation of their lives. In several instances, I am happy to say I have succeeded, and when I have had the opportunity, I have given a few short instructions to the captains, to guide them in their choice of "diggins," so that I trust we shall have several good cargoes here for next season.

I have thought this general reply to "A Constant Reader," preferable to a distinct reply to each question.

Yours, truly, J. E. TESCHEMACHER.

Boston, May 29th, 1844.

To the Editor of the N. E. Farmer:

Dear Sir—I send you the following reply to the questions of your correspondent, Dr. Holt, of East Haddam, Conn.

Humate of potash is made by mixing a very strong solution of caustic potash with sawdust, and melting the whole in an iron pot. It is a dark red brown mass, very soluble in water. Peat or swamp muck, or any other vegetable matter, will answer in the place of sawdust.

Apocrenate of ammonia is made by digesting at a boiling heat, peat or swamp muck with carbonate of ammonia, and straining off the liquor, which is of a deep coffee brown color. This may be evaporated to dryness, or to the state of a thick extract, before it is mixed with the guano salts

A saturated ammoniacal solution of peat or swamp muck, may be made by mixing carbonate of ammonia with it and then leaching it in the same way that potash lye is obtained from ashes, pouring hot water through it and collecting the filtered solution, which consists mostly of the apocrenate of ammonia, with a little of the crenate and humate of ammonia and extract of humus. This liquid is one of the most powerful of liquid manures. The remaining peat is still charged with ammonia, and may be used for manure, mixing it with the other ingredients of the compost heap.

To Consolidate Urine and Retain the Ammonia.

The following is an excellent method of collecting the salts and gaseous matters of urine, which I have tried myself, and recommended to many of my agricultural friends residing near large towns or cities:—

Take 20 measures of dry peat and one of ground gypsum, and mix them well together. Place barrels half full of this mixture in places where urine may be collected, and it will be found that the salts and ammonia of many barrels of urine will be consolidated in this mixture, without giving the slightest odor, or being in any way offensive, for the salts are taken up, and the carbonate of ammonia, formed by decomposing urea, is immediately absorbed.

This method of getting rid of a nuisance and of consolidating a valuable liquid manure, full of the most useful salts, ought to receive attention. A mixture of peat or swamp muck and gypsum, will also serve to absorb all the disagreeable gases of vaults, which will be converted into fertilizing compounds with the sulphuric acid of the gypsum and the organic vegetable acids of the peat.

Yours, respectfully,

C. T. JACKSON.

Boston, June 1st, 1844.

MASS. HORTICULTURAL SOCIETY.

EXHIBITION OF FLOWERS.

Saturday, June 1, 1844.

From Samuel Walker, three superb Bouquets.

From J. L. L. F. Warren, Dahlias—the first of the season—var. Dodd's Mary, Crichton, and Lord Liverpool.

From John A. Kenrick, several varieties of Azaleas, Pæonies, double Hawthorns, Honeysuckles, Scotch Laburnum, Chionanthus virginica, or Fringe tree, Hemerocallis, &c.

From Joseph Breck & Co, 5 varieties Pæonies, 5 var. Iris; Bouquets and Pansies.

From Hovey & Co, a fine assortment of Roses.

From John Hovey, two Bouquets.

From J. F. Allen, two superb clusters of Aimee Vibert Roses; one bunch containing more than 50 buds and flowers.

From Samuel R. Johnson, Harrison and Austrian Roses, Acacias, &c.

From Wm. Kenrick, a fine display of flowers, beautifully arranged by Miss Russell—among which were Pæonies of various sorts, Laburnums, Purple Beech, Honeysuckles, Lupins, Roses, Hemerocallis, &c.

For the Committee,

J. BRECK, *Chm'n.*

EXHIBITION OF FRUITS.

The President of the Society presented some very superior specimens of Apples, from the nursery of Messrs. Ellwanger & Barry, of Rochester, N. Y. The size of the fruit large, flavor fine, color beautiful. The following letter addressed to the President, will give our friends all the necessary information, as it regards the origin of the fruit, &c.; but we cannot forbear stating that we know of no variety of the apple *superior*, if in all respects *equal*, (at this season of the year,) to the "Northern Spy." It gives us pleasure to learn that Messrs. E & B. have 3000 young trees under cultivation, and we hope our friends will be able to get a supply of this valuable fruit:—

M. P. Wilder, Esq., Presd't Mass. Hort. Soc.—Dear Sir—We send, accompanying this, per Pomeroy & Co.'s Express, a few of the "Northern Spy" apples, to your address. It is considered a native fruit of Western New York—the original tree having produced numbers of suckers that are now bearing the identical fruit. It is esteemed here one of our best fruits of this season, and it commands almost any price in our market. They are sold at 2 to 3 cents each now in the streets at the fruit shops. The tree is one of the most vigorous and handsome growers, and bears very abundantly. You will please present these specimens to your Society, in our name. There are several quite superior fruits considered natives of our region, that we will forward in season for the inspection of your Society.

We have now growing over 3000 young trees of the "Spy" that will be two years old next fall.

Very respectfully, your ob't serv'ts,

ELLWANGER & BARRY.

Mt. Hope Botanic Garden and Nurseries,
Rochester, May 23d, 1844.

Mr. Allen, of Salem, again presented some of his very superior and beautiful specimens of the Royal George cling-stone Peach—some of the fruit girted eleven inches. Mr. A. also exhibited Grosse Mignonne, Coolidge Favorite, and a new variety from New Jersey.

Grapes, by Mr. Allen, viz; Black Hamburg, Ferral or Black Portuguese, Early White and Chasselas Bar-sur-aube. The specimens of the Black Hamburg were remarkably fine—the berries were large and the bloom as perfect as when it hung to the vine. The "Black Fig of Saint Michael," and some Franconia Raspberries brought up the rear of a host of fine fruit by Mr. Allen. All the specimens did him great credit

Mr. James Nugent, gardener to Mrs. Howard, Woodland, Brookline, exhibited some fine specimens of the Black Hamburg and Miller's Burgundy Grape.

For the Committee,

S. WALKER, *Chm'n.*

EXHIBITION OF VEGETABLES.

Fine specimens of Cucumbers were exhibited by A. D. Weld, of Roxbury.

From the garden of the late Dr. Howard, by James Nugent, a couple of long prickly Cucumbers.

For the Committee, J. A. KENRICK.

☞MASS. HORTICULTURAL SOCIETY.

An adjourned meeting of the Society will be held at the Society's rooms, No. 23 Tremont Row, on SATURDAY, the 8th June, at 11 o'clock.

EBENEZER WIGHT,
June 5. *Recording Secretary.*

THERMOMETRICAL.

Reported for the New England Farmer.

Range of the Thermometer at the Garden of the proprietors of the New England Farmer, Brighton, Mass. in a shaded Northerly exposure, to the week ending June 2.

June, 1844.		7, A.M.	12, M.	5, P.M.	Wind.
Monday,	26	55	63	57	E.
Tuesday,	27	54	85	73	W.
Wednesday,	28	59	71	58	N. E.
Thursday,	29	53	71	64	E.
Friday,	30	54	71	66	E.
Saturday,	1	56	74	62	E.
Sunday,	2	64	78	70	N. N.

BRIGHTON MARKET.—MONDAY, June 3, 1844.

Reported for the N. E. Farmer.

At Market 520 Beef Cattle, 25 pairs Working Oxen, 320 Sheep and Lambs, and 600 Swine.

PRICES.—*Beef Cattle.*—The prices obtained last week, were not sustained. A few choice cattle were bought on Saturday at $ 5,50. We quote today for extra, $5,25 a 5,37. First quality $4,88 a 5,12. Second quality $4 50 a 4,75. Third quality, $4,00 a 4,50.

Working Oxen.—We noticed sales at $60, 68, 70, 85, and 90.

Sheep.—A lot of lambs at $2,25: old sheep, $2,50 a 2,75: a lot not sheared at $4,75.

Swine.—Dull, and prices have further declined. Lots to peddle 4 1-4 for sows, and 5 1-4 for barrows. At retail, from 5 to 6 1-2.

WHOLESALE PRICES CURRENT.

Corrected with great care, weekly.

SEEDS. Herds Grass, $2 00 to 2 12 per bushel. Red Top 63 to 70 cents. Clover—Northern, 9 to 10c.—Southern, 8 a 9 c. Flax Seed. $1 50 per bushel. Lucerne, 33 c. per lb. Canary Seed, $3 00 per bushel.

GRAIN. The business of the week has not been to any great extent, and prices have been pretty uniform.

Corn—Northern, new, bushel 51 to 52—Southern, round yellow, old, 49 a 50—Southern flat yellow, new, 47 a 48—do. do. white 48 a 00—do New Orleans, 00 a 00—Barley 00 a 00 —Rye, Northern, 70 a 73—do. Southern, 65 a 70 —Oats, Southern, 00 a 32—Northern do. 32 to 34—Beans, per bushel 1 00 a 1 62.—Shorts, per double bush. 00 a 00—Bran, 00 a 00.

FLOUR. The market continunes exceedingly depressed, and prices have still a downward tendency. The sales of the week have been chiefly to supply the usual retail demand.

Baltimore, Howard Street, 4 mos. cr. $4 87 a 0 00—do. wharf, $4 75 a 0 00—do. free of garlic, $4 75 a 0 00—Philadelphia do. 4 mos. $4 62 a 4 75 —Fredericksburg, low f'd 4 mos. $4 75 a 0 00—Alexandria, wharf mountain, 0 00 a 0 00. —Georgetown, $4 87 a 5 25—Richmond Canal, $4 87 a 0 00 —do. City, $0 00 a 0 00—Petersburgh, South side $5 00 a 5 25 —do. Country $4 75 a 4 87—Genesee, common, cash, $4 69 a 4 75— do fancy brands $4 87 a 5 12 — Ohio, via Canal, $0 00 a 0 00—do do New Orleans, cash $4 50 a 4 75. Rye, $3 50 a 0 00—Indian Meal in bbls. $2 87 a 3 00.

PROVISIONS. There have been further arrivals of Pork, since our last report, and the market being completely overstocked with the article and prices unsettled, our quotations, for the present, must be regarded entirely nominal

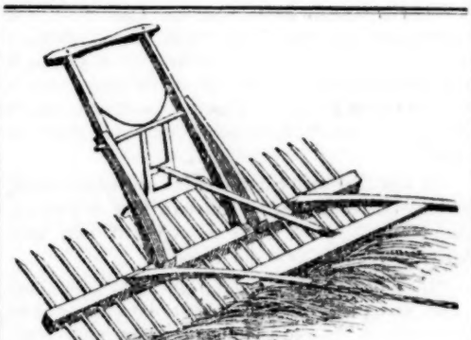
Beef—Mess 4 mo. new bbl. $6 50 a 7 00—Navy—$5 75 a 6 25.—No. 1, $5 50 a 5 75—do Prime $0 00 a 0 00—Pork—Extra clear 4 mo. bbl. $00 00 a 00 00—do Clear $10 00 a 11 00 do. Mess, $7 50 a 8 00—do Prime $6 25 a 7 00—do Mess from other States.— a — —do Prime do do $0 00 a 0 00 do. Cargo do. 0 00 a 0 00 —Clear do do $00 00 a 00 00 — Butter, shipping, 15 a 18—do store, uninspected, 10 a 12—do dairy, 18 cts. a 20—Lard, No. 1, Boston ins. 00 a 0 —do South and Western, 5¼ a 6 — Hams, Boston, 7 a 7½ — Southern and Western, 6 a 6½—Cheese, Ship'g and 4 meal, 3 a 4½ —do new milk, 4½ a 5½.

WOOL. Duty. The value whereof at the place of exportation shall not exceed 7 cts. per pound, 5 per cent. ad val. All whereof the value exceeds 7 cts. per pound, 40 per ct. ad. val. and 3 cts per pound.

There has not been any important change in the Wool market since our last review. Sales of both domestic and foreign have been made to a fair extent.

Prime or Saxony Fleeces, washed, lb. 45 a 48 c.—American full blood do 43 a 45—Do. 3-4 do 37 a 40—Do. 1-2 do 33 a 35—1-4 and common do 28 a 32 — Smyrna Sheep, washed, 20 a 25—Do. unwashed, 10 a 17 — Bengasi do 6 a 13—Saxony, clean, 00—Buenos Ayres unpicked, 7 a 10—do. do. picked, 10 a 15—Superfine Northern pulled lamb 37 a 40—No. 1 do. do. do. 32 a 35—No. 2 do do do 25 a 30—No. 3 do do do 18 a 20.

HOPS. Duty 20 per cent.
Sales of a few bags to the trade, 7 a 7 1-4c. per lb.
1st sort Mass. 1843, lb. 6½ a 7 ; 2d do 4½ a 5.
HAY, 14 to 16 per ton—Eastern Screwed $10 to 12.
EGGS. 12.



REVOLVING HORSE RAKE.

The Revolving Rake, which has been in general use in most parts of Pennsylvania and New Jersey, is found to be one of the most useful and labor saving machines now in use. One man and horse, with a boy to lead, will rake on an average from 25 to 30 acres per day, with ease, and do the work well. They are coming into very general use in all parts of the country, and will, no doubt, in a few years, supersede the use of the common hand rake. There is a great advantage in this rake over all others, as the person using it does not have to stop the horse to unload the rake.

For sale at the New England Agricultural Warehouse and Seed Store. JOSEPH BRECK & CO.
June 4.

GARDENERS' KNIVES,

And other implements for garden purposes, in great variety and of superior quality. For sale at the N. E. Agricultural Warehouse, No. 51 and 52, N. Market Street, by JOSEPH BRECK & CO.

HORTICULTURAL TOOLS.

A few cases of superior Horticultural Tools, for gentlemen or ladies' use. For sale by JOS. BRECK & CO. 51 and 52 North Market Street.

MUCK MANUAL.

The Farmer's Muck Manual, by Dr. S. L. DANA—price 62 1-2 cents, for sale by JOS. BRECK & CO.
ec. 11.

JOSEPH BRECK & CO.,

NEW ENGLAND
Agricultural Warehouse
AND
SEED STORE.

51 and 52 North Market Street, Boston.

JOSEPH BRECK & CO. having received a full and general assortment of FIELD, GRASS, GARDEN and FLOWER SEEDS, worthy of cultivation, confidently recommend them as being pure and of the first qualities, unmixed with other varieties; they have no hesitation in saying that their collection of Seeds is the best, and of the greatest variety ever offered for sale at any establishment in the U. States.

AGRICULTURAL BOOKS of all kinds, constantly on hand.

AGRICULTURAL AND GARDEN IMPLEMENTS of all kinds, among which are the following, viz:—1000 Howard's Patent Cast Iron Ploughs, 200 Common do. do, 200 Cultivators, 100 Greene's Straw Cutters, 50 Willis' do. do. 100 Common do. do, 100 Willis' Patent Corn Shellers, 50 Common do. do, 200 Willis' Seed Sowers, 50 do. Vegetable Cutters, 50 Common do. do., 200 Hand Corn Mills, 200 Grain Cradles, 100 Ox Yokes, 1500 Doz Scythe Stones, 3000 do. Austin's Rifles, 100 doz. Cast Steel Shovels, 150 do. Common do. 100 do. Spades, 500 do. Grass Scythes, 300 do. Patent Snaiths, 200 do. Common do., 500 do. Hay Rakes, 200 do. Garden do., 200 do. Manure Forks, 300 do. Hay do. 500 Pair Trace Chains, 100 do, Truck do. 100 do. Draft do, 500 do. Tie up do, 50 doz. Halter do, 1000 yards Fence do, 25 Grind Stones on Rollers.

JOSEPH BRECK & CO.,
N. E. Agricultural Warehouse and Seed Store, 51 and 52 North Market Street, Boston.

CHRYSANTHEMUMS, VERBENAS, DOUBLE DAHLIAS, &C.

The subscribers can furnish 25 varieties of the finest *CHRYSANTHEMUMS*, mostly new sorts, at $3 per dozen, or 50 cents per plant for some extra fine new sorts.

VERBENAS. The many varieties of this showy flower add much to the brilliancy of the flower garden, as they continue in bloom from June to November. They can be furnished at a low rate, embracing white, pink, purple, lilac, scarlet, crimson, and many intermediate shades and variations, at $2 per dozen, when the selection is made by us,—or $3 per dozen for some of the choicest new sorts.

DOUBLE DAHLIAS. We can furnish this gorgeous flower to any extent, and of the most splendid varieties from 3 to $12 per dozen. The time of planting is fast approaching, and those who wish to ornament their grounds with this flower should send in their orders soon. The first of June is in season to plant them out. We can forward them safely in pots to any part of the country.

JOSEPH BRECK & CO.
Boston, May 13, 1844.

FARM FOR SALE.

One of the most pleasant situations in the middle of the town of Pepperell—the farm of the late Rev. James Howe, containing 44 acres of first rate land, well divided into mowing, tillage, pasturing and wood land, well watered and fenced, with a two story house and two barns, one 36 by 40 feet, with a cellar under the same, and all other convenient out buildings. There are a variety of fruit trees on the farm. *Terms easy.* For further particulars inquire of SETH NASON, on the premises, or to JOSEPH BRECK & CO., 51 and 52 North Market Street, Boston. April 20.

FINE BONE MANURE.

The subscribers have on hand, Fifty Barrels of fine pulverised Bone Manure, mixed with the marrow of the bone. It was produced from a manufactory when the bone was sawed in a wet state. It must be a very valuable article.

Also, Fifty Barrels fine Bone Dust, in a dry state, principally saw dust, and the refuse of a manufactory.

March 20, 1844. JOSEPH BRECK & CO.

SCYTHES, &C.

SCYTHES, RIFLES, and SNAITHS, of the most approved kinds, for sale low, at the New England Agricultural Warehouse and Seed Store, 51 and 52 North Market Street. JOSEPH BRECK & CO.

CULTIVATORS.

A lot of prime Cultivators, for sale cheap at the N. E. Agricultural Warehouse, 51 and 52 North Market Street.
JOS. BRECK & CO.

HOES.

The best kind in the Market. For sale by
JOSEPH BRECK & CO.

LACTOMETERS

A simple instrument for testing the quality of milk. For sale at the N. E. Farmer Office. JOS. BRECK & CO.

MISCELLANEOUS.

"A Thousand Notable Things on Various Subjects—*disclosed from the Secrets of Nature and Art—Practicable, Profitable, and of Great Advantage.*"

Such is the title (or a part, rather) of a queer old book which we lately fell in with, printed at London in 1791, from which we are tempted to make a few extracts—premising that some of them will be considered rather more *ridiculous* than "practicable" or "profitable." But if some of the "Notable Things" do not impart useful knowledge, they may at least excite a smile—"and smiles are good."—Ed. Far.

"The hoofs of the fore feet of a Cow dried, and made into fine powder, increaseth Milk in Nurses, if they eat it in their pottage, or use it in their drink; and being cast upon burning coals, the smoke thereof doth kill Mice, or at least doth drive them away."

"Earth-worms fryed with Goose-grease, then strained, and a little thereof dropt warm into the deaf or pained Ear, doth help the same. You must use it half a dozen times at least. *This is true.*"

"The juice of Mullen Leaves put to any part that is bruised, and the stamped leaves thereof then put upon the same, and tied fast on with a cloth, and so let lie one whole day and night, will heal it finely, yea though it be a wound; but the sore must be first washed with white wine, a little warmed, and the juice of the leaves must be put to it, and you will marvel at the effect. *Proved.*"

"A barren Vine will bear Grapes, if you cast old and sour Wine thereon; or if you bury the Lees of Wine at the roots thereof."

"In the morning, if Salt be holden in the mouth under the tongue, until it melt or consume into water, and the Teeth being rubbed therewith, it will preserve the Teeth safe and sound; it will keep them from rotting, and that they shall not be worm-eaten. *Proved.*"

"A little Bay Salt, stamped small, mixed with the yolk of an Egg, and applied to a Felon, and so used divers times, doth not only perfectly heal the same with speed, but also draws out all the pain of the arm, and ceases the swelling thereof. *Proved.*"

"You shall stay the bleeding of the Nose, if you write with the same blood in the forehead of the party that bleeds, these words following, *Consummatum est.*" [Consummate nonsense, we suppose.]

"The Blood of a White Hen, smeared on a freckled face, and suffered to dry thereon, and afterwards wiped away, clearly takes away all spots from the same."

"The Decoction of Hollyhock, with Honey and Butter, being drank, doth marvellously ease the pain of the Cholic, and of the Back. *Proved.*"

"The White of an Egg well and long beaten, mixed with quick Lime, will surely join broken Glasses and broken Earthen Cups, and will make them hold fast and surely together. But it would be the better, if a little of very old Cheese be well mixed therewith."

"The Head of a Cat that is all black, burned in a new pot, and fine ashes or powder made thereof, and some of the same thrice every day blown out of a quill into the eye that hath any evil or grief in the same, is a most excellent help and remedy thereof."

"A Flint Stone by lying in Vinegar the space of seven days, may be then dissolved into powder by rubbing between the fingers."

"If young Beasts eat of the leaves of an Ivy or Ash Tree, they die; but if they that chew the cud do eat thereof, they feel no harm."

"Whosoever will preserve Chesnuts and keep them safe and sound, let them mix them with Walnuts: for they will drink up such humors whereby they corrupt; and they will not suffer them to wax mouldy."

"The paring of an Apple cut something thick, and the inside whereof laid to hot burning or running Eyes at night, when the party goes to bed, and tied or bound to the same, doth help the same very speedily and contrary to expectation."

"The people of *Astamores* (as *Pliny* reports,) have no mouth, and are clad with a woolly moss growing in *India*, and live only with smelling of odors at their nose, of roots and flowers, and apples that grow in the woods, which they carry with them."

"The Roots of Lilies soaken in Water, doth take away the Redness in the Face, if the same be rubbed therewith a few mornings and evenings."

"If one bleed on the right side of the Nose, bend and press hard the party's right finger; if on the left side, then the little finger in like case, for therewith the bleeding will cease. *This is a proved remedy.*"

"If you take an acorn from an Oak Tree, and in the same you shall find a little Worm, which, if it doth fly away, it signifies Wars; if it creeps, it betokens scarcity of Corn; if it run about, then it foreshews the Plague. This is the Countryman's Astrology, which they have long observed for truth."

"If one that hath eaten Garlick or Cummin seed, breathe on the face of a Woman that is painted, the color will vanish away straight; if not, then her color remains as it did before."

"If you mark where your right foot doth stand at the first time that you do hear the Cuckow, and then take up the earth under the same, wheresoever the same is sprinkled about, there will no Fleas breed. *I know this hath proved true.*"

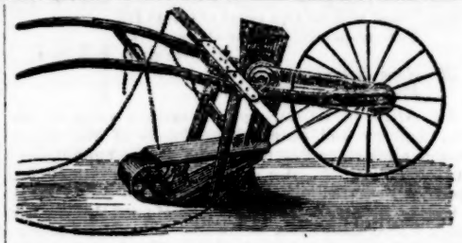
"If the ears of Cats be cropped or cut off, it will make them keep at home the better, for then the water (which they cannot abide) will drop into their ears, being open."

"When any draw nigh towards their death, and their members lack Blood and vital Heat, then Fleas and Lice leave them quite, or else take to that part of the body where the said Heat tarries the longest, which is in the hole of the Neck under the Chin, &c. *This is a token that death is at hand.*"

"Take Black Soap, and almost as much Ginger in powder, and mix them well together, then anoint therewith any Tetters or Ringworms every day, for four or five days together, and it will heal them certainly."

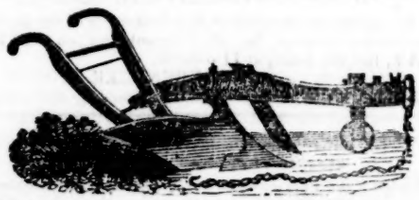
"The Seeds of Roses with Mustard Seed, and the foot of a Weazel, tied together in something, and hanged among the boughs or branches of a Tree that bears but little fruit, it is said will make the tree to be marvellous fruitful."

"If you would kill Snakes and Adders, strike them with a large Radish."



WILLIS' LATEST IMPROVED SEED SOWER.

In using this machine, the farmer may be certain that his seed is put into the ground, and at the same time in the best possible manner. There has been a great difficulty in machines for sowing garden seeds; they are very apt to clog up, and the farmer might go over an acre of land and not sow a single seed; but not so with this; it is so constructed that it cannot possibly clog. In using this sower, the farmer can save one half of his seed, and do the work at less than one quarter the expense of the common way of sowing, and have it done in a much better manner; it opens the furrow, drops the seed covers it over and rolls them down. It will sow any kind of Garden Seeds; say Ruta Baga, Mangel Wurtzel, Turnips, Carrots, Beets, Parsnips, Onions, &c. For sale at the New England Agricultural Warehouse and Seed Store, Nos. 51 and 52 North Market street, by JOSEPH BRECK & CO.



HOWARD'S IMPROVED EASY DRAUGHT PLOUGH.

Great improvements have been made the past year in the form and workmanship of these Ploughs; the mould board has been so formed as to *lay the furrow completely over, turning in every particle of grass or stubble, and leaving the ground in the best possible manner.* The length of the mould board has been very much increased, so that the Plough works with the greatest ease, both with respect to the holding and the team. The Committee at the late trial of Ploughs at Worcester, say,

"Should our opinion be asked as to which of the Ploughs we should prefer for use on a farm, we might perhaps say to the inquirer, if your land is mostly light and easy to work, try Prouty & Mears, but if your *land is heavy, hard orrocky,* BEGIN WITH Mr. Howard's."

At the above mentioned trial the Howard Plough *did more work, with the same power of team, than any other plough exhibited.* No other turned more than twentyseven and one half inches, to the 112 lbs. draught, while the *Howard Plough turned twentynine and one half inches, to the same power of team!* All acknowledge that Howard's Ploughs are much the strongest and most substantially made.

There has been quite an improvement made on the shoe, or land side of this Plough, which can be renewed without having to furnish a new landside; this shoe likewise secures the mould board and landside together, and strengthens the Plough very much.

The price of the Ploughs is from $6 to $15. A Plough sufficient for breaking up with four cattle, will cost about $10 50, and with cutter $1, with wheel and cutter, $2 50 extra.

The above Ploughs are for sale, wholesale and retail, at the New England Agricultural Warehouse and Seed Store, Nos. 51 & 52 North Market Street, by

JOSEPH BRECK & CO.

NEW ENGLAND FARMER

A WEEKLY PAPER.

Terms, $2 per year *in advance*, or $2 50 if not paid within sixty days.

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